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(71)Applicant : SAPPORO BREWERIES LTD

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(72)Inventor : ODA MITSUHIKO
SHIMIZU CHIKAKO

(54) PRODUCTION OF TEA-FLAVORED SPARKLING WINE AND TEA-FLAVORED SPARKLING WINE INVOLVING THE SAME

(57)Abstract:

PROBLEM TO BE SOLVED: To provide a method for producing the subject wine having harmonized and well-balanced taste between tea and beer or sparkling wine as the base by using a production equipment for conventional bear or sparkling wine.

SOLUTION: Tea leaves are first charged during the saccharification stage to saccharify maische formed in the preparation process of sparkling wine production process.

Subsequently, a tea extract-extracting operation using the tea leaves is conducted either during the whole process to saccharify the maische or during a process to suspend the saccharification by heating as part of the saccharification sage. Finally, the objective tea-flavored sparkling wine is produced by using the resultant tea extract-contg. maische.

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